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TITLE: GELATINOUS SEASONING COMPOSITION

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ABSTRACT:

PROBLEM TO BE SOLVED: To provide a gelatinous seasoning composition having appropriate viscoelasticity, and further excellent in solubility in the mouth.

SOLUTION: This gelatinous seasoning composition contains a gelatinous seasoning having a gel strength of 10-60 g/cm² at ordinary temperature and including a seasoning, and further contains a liquid seasoning in an amount of 0.05-0.5 pt.wt. per pt.wt. of the gelatinous seasoning. The gelatinous seasoning is preferably prepared by mixing the seasoning with gelling agents so that the gelatinous seasoning has concentrations of the gelling agents in the following: a xanthan gum concentration of 0.05-1.0 wt.%; a locust bean gum concentration of 0.05-1.0 wt.%; and a gellan gum concentration of 0.05-1.0 wt.%, of which the all are measured immediately after the completion of the gelation.

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